



THE OLDE STONE MILL
45.00 LUNCHEON
15.00 CHILDREN'S MENU,
CHICKEN FINGERS WITH FRIES AND PASTA

SOUP OR PASTA

—
STONE MILL SALAD OR CRAB CAKE WITH SHAVED FENNEL SLAW
—

CHOICE OF: SELECT THREE

SALMON WELLINGTON

*SALMON & JUMBO LUMP CRABMEAT WRAPPED IN A PUFF PASTRY
SEASONAL VEGETABLES & CITRUS BEURRE BLANC*

FILET MIGNON

8OZ CENTER CUT WITH SEASONAL VEGETABLES & POTATO

PAN ROASTED FRENCH CUT CHICKEN BREAST

SEASONAL VEGETABLES & POTATOES

MIXED NUTS CRUSTED CHICKEN

SEASONAL VEGETABLES, MASHED POTATOES, CRANBERRY HONEY SAUCE

LOBSTER WELLINGTON

*LOBSTER MEAT & SHRIMP MIXED WITH AVOCADO, WRAPPED IN A PUFF PASTRY,
SEASONAL VEGETABLES, CITRUS BEURRE ROUGE*

FILET OF FLOUNDER FLORENTINE

SERVED WITH POTATO

BLACK & WHITE SESAME CRUSTED TUNA

WITH WASABI MASHED POTATOES

MACADONIAN CRUSTED CHILEAN SEA BASS

BELL PEPPERS, PAPAYA RELISH & MASHED POTATOES

BONELESS NEW YORK STRIP STEAK

12OZ STEAK WITH SEASONAL VEGETABLES & POTATOES

CHICKEN KIEV

*BREADED BREAST, STUFFED WITH GRUYERE CHEESE & BACON
IN A CREAMY GRUYERE SAUCE*

DESSERT: CELEBRATION CAKE

BEVERAGE: COFFEE, TEA, ESPRESSO & SODA

45.00 PER PERSON NOT INCLUDING STATE TAX AND 20% GRATUITY

*MAIN DINING ROOM AVAILABLE FOR PRIVATE PARTIES
MINIMUM 60 PEOPLE - (GUARANTEED) LESS THAN 60 WILL SHARE THE ROOM
MONDAY THRU FRIDAY 11:00 A.M. TO 2:30 P.M..
SATURDAY'S 11:00 A.M. TO 1:30 P.M.
NO LUNCH SUNDAYS - BRUNCH OR DINNER ONLY*